

# The Lace Factory 161 River Street Deep River CT 06417



*Congratulations!* Thank you for your inquiry regarding *The Lace Factory* at Deep River Landing. The following is a package with our house caterer- *Cloud Nine Catering*.

Please take a few moments to review the following information.

If everything looks in line with your upcoming plans, we can talk further and schedule a tour.

Originally a local shipbuilding yard, then as dockage for ivory being delivered to local piano factories, Deep River Landing has a long history as a center of activity. Constructed in about 1865, the building that came to house "The Deep River Lace Company" with its landmark chimney has become an integral part of this picturesque location at the edge of the Connecticut River.



We are centrally located on the Connecticut shoreline and easily accessible from Route 9 and Interstates 95 and 91. You can even reserve the Essex Steam Train, which has generously offered a Round Trip transportation package from Essex to the Lace Factory for all your guests on its lovely, restored

Pullman cars.

The "Warehouse" space, accommodating up to 220 guests, has an antique, industrial look. Wide open space with no obstructions offers you floor plan flexibility. Seventy-six 10 foot, 24 paned windows and rough-hewn wood and exposed brick walls provide beautiful light and an industrial chic look.

*The Lace Factory* rental fee includes:

Guests' dining tables -

- 24) 8' long x 36" wide 8-10 pp
- 12) 6' round seating 10 -12 per table
- 4) 5' round tables seating 8-10 per table
- 4) antique high-top tables (inside use only)
- 5) 36 " round tables (2 can be tall or short cocktail tables or sweetheart or cake tables)

All your Guests' White Garden Chairs for inside use.

(These *white chairs* may be used outside for a ceremony for \$2.00 two dollars per chair)

- 3) 6-foot-long tables-30" wide
- 3) 8-foot-long tables-30" wide
- 2) industrial carts that can be used inside
- 1) industrial cart with wooden top for hors d'oeuvres table
- 1) antique work bench -too heavy to move -for escort table
- 1) leather lounge set with vintage coffee table

### *Included time:*

In addition to your professional vendors' 3 hour set up time, you will have two hours to put your personal touches on and have rehearsal time if you like (either the day before - if available, or the morning of your event. Cloud Nine catering will have all your tables and décor set in place at that time)

Bridal suite available to you 3 hours before the event and of course the duration of your event.

40 parking spaces and a parking attendant.

### Pricing 2024 Season

Warehouse Rental for up to 220 people (5-hour function)

Fee:           \$9900 Saturday  
                   \$8900 Sunday or Friday  
                   \$5900 Monday -Thursday

(\$900 of this fee is returnable to you if using our music professionals for your day (\$400 M-Th))

Memorial Day, July 4 and Labor Day Sundays are priced as a Saturday.

All Saturday rules and pricing apply to these days.

Warehouse rental fee for Friday, Saturday and Sunday includes a shuttle bus for your convenience. Damage and incidental Deposit (refundable) \$1000 (with final payment) Will be returned within 22 days of function

The Lace Factory Is open mid-April to the middle of November.

*Cloud Nine Catering* is our House caterer.

### *Cloud Nine Catering Package Includes:*

- China, silverware, white plate ware, glassware and bar glassware
- Table linens in white or ivory, colored cloth napkins,
- Catering staff
- Parking Attendant
- Wedding party Attendant

- Golf cart to expedite pictures and help folks in need of assistance
- Menu Tasting with in-office meetings
- Final Walkthrough
- Floorplan, Timeline, and décor development
- Full Bar
- Cake
- The following delicious food for you to choose from

### **Stationary Hors d'oeuvres**

Seasonal multi-tiered hors d'oeuvres stations with a vast selection of items and house made Cloud Nine favorites that your guests are guaranteed to love.

### **Passed Hors d'oeuvres:**

Total of 6 included

Choose four warmed & chilled hors d'oeuvres from our extensive list to be passed by our friendly staff for the full length of cocktail hour  
(*our Chefs will create 2 more*)

### **Dinner**

Your complete plated, duet, buffet or family style dinner consists of: Salad or soup of your choice, local artisan breads, two delicious protein entrées plus a vegetarian option for your vegetarian guests and two sides of your choice from our list. (Cocktail reception or stations menu customized on request)

### **Wedding Cake and Coffee Service**

Choose from *Cloud Nine's* luscious wedding cakes in your choice of flavors with butter cream frosting from our selection of designs. Or a two-tier ceremonial cake and mini cupcakes or assorted pies, cannoli or many other options.

Dessert is served with locally roasted coffee.



Open Bar:

4.5 hours of open bar with call liquors, assorted bottled beers, assorted bottled white including sparkling wine and red wines, soda, juices, mixers, garnish and ice.

## Cloud Nine Wedding Menu Package 2024

### Catering Pricing:

April- August

- \$179 per adult guest (Monday-Thursday- \$139 per adult guest)

*Minimums*- Friday 125, Saturday 150 Sunday 90, Monday-Thursday 50

September -November

- \$189 per guest (Monday-Thursday- \$149 per adult guest)

*Minimums*- Friday 125, Saturday 160 Sunday 100, Monday-Thursday 50

Sundays Memorial Day, July 4 and Labor Day weekends are priced as a Saturday. All Saturday rules and pricing apply to these days.

All charges (other than venue fee) incur a 20% service charge • CT state tax

*Smaller group?* Please ask for information about our **Riverview Room.**

We can host up to 45 people in this space. (Open year-round)

## Cloud Nine's Menu

*Stationary Tables* -seasonal selected items from our Chefs' tables to yours

*Spring Table* April-June 21

A multi-tiered table filled with crudité veggies, Cloud Nine dips, fresh fruit with domestic and imported cheeses, warm Chevre and herb laced EVOO and croustades, Moroccan meatballs, skillet Brie topped with fresh strawberry jam and balsamic drizzle with baguette, smoked salmon with capers, and pumpernickel baguette, plus a chef's choice item crafted specially for your menu

*Summer Table* June 21- September 20

A multi-tiered table with crudité veggies & Cloud Nine dips, fresh fruit domestic and imported cheeses, warm creamy, cheesy corn dip, chips, Salmon crudo, with house made bread crisps, summer berry and basil baked brie with baguette, charcuterie, grilled olives, plus a chef's choice item crafted specially for your menu

## Fall Harvest Table September 21-December

A multi-tiered table filled with crudité veggies & Cloud Nine dips, fresh fruit with domestic and imported cheeses, assorted breads & crackers, caramel apple baked Brie, baguette, pumpkin bread with mango cream cheese, honey mustard kielbasa, & chef's choice item crafted specially for your menu

Interested in something different?

## Raw Bar

Shrimp, clams and oysters with Cloud Nine's spicy cocktail sauce, horseradish, and hot sauce shucked to order and served in our dinghy (additional cost pp at MP) price includes our expert shuckers

Please ask about our *other tables*

Pasta, Sushi, Mashed Potato, Poke Bowl, Egg sandwich, Donut, Pretzel, Mac & cheese - the possibilities are endless! (Additional prices will apply)

## Passed Hors D'oeuvres

6 varieties (choose four and we add 2 surprise Chef's choices)

- Pastry tartlets: Apple or Wild mushroom with Brie or Fig and chevre
- Filo tartlets: Raspberry and Brie, Lobster salad, mini-Quiche
- Crispy cups stuffed with: Coconut shrimp or chicken with banana mango salsa or Black bean and corn salad
- Bruschetta: Tomato, basil & ricotta, or Sausage, hot jack and roasted peppers or French onion soup with melted Swiss
- Rollups: California veggie, Smoked salmon and caper, or Asparagus and smoked salmon, or Vegetarian black bean or Roast beef, roasted pepper Boursin and arugula
- Fried chicken tenders: Cajun with creamy garlic, or Coconut or Sesame with soy apricot, or Parmesan with Marinara
- Cheesy toasts: Lobster, or Shrimp or Wild mushroom or Croque monsieur (ham, creamy cheese, Comte and Dijon)
- Clams casino
- Coconut shrimp with spicy mango sauce
- Crab cakes with a remoulade sauce or chipotle aioli
- Crostini topped with: Roasted red pepper, portobello & Montrachet, or Tomato basil & fresh mozzarella or Shrimp casino
- Whiskey pulled pork in a corn tortilla cup (GF)
- Quesadillas: Balsamic onion & Chevre, or Shrimp & cheddar or Cheese and grilled veggies- garnished with Pico di Gallo
- Risotto balls with aioli: Italian ham & bacon or veggie (GF)
- Our famous scallops wrapped in sugar bacon (GF)
- Garlic scampi wrapped in cured bacon (GF)
- Balsamic shrimp with basil wrapped in prosciutto (GF)
- Asparagus wrapped in smoked salmon with lemon mayo (GF)
- Beef Carpaccio topped with lemon tossed baby arugula & shaved Parmesan in a spoon (GF)

- Belgian endive topped with: Seared scallop & caper mayo or Bleu cheese, candied walnuts, & chopped grapes or Chèvre, walnuts and honey
- Seared five-spice duck breast with apple butter on a ginger snap
- Jumbo shrimp steamed with pink peppercorns with spicy cocktail sauce
- Asian skewered satay with spicy-peanut sauce: Chicken, Beef or Portobello
- Skewers: Grilled tequila lime shrimp, Melon wrapped in Prosciutto, or Fresh fruit with raspberry dip or Lemon basil chicken with creamy pesto dip or Grape tomato, basil & Mozzarella with drizzled balsamic
- Sliders: Angus beef or Whiskey pulled pork with or without Vermont cheddar
- Seared sesame tuna on crispy wonton with seaweed salad (GF)
- Rosemary shortbread squares with tomato and Feta



- Seared tuna with wasabi mayo and scallion on rice cracker (GF)
- Stuffed mushrooms: (chilled) Creamy Gorgonzola & pecan or Boursin
- Stuffed mushrooms: (warm) Spinach with Parmesan or Feta or Seafood & bread, or Sausage & scallion
- Filo triangles: Spanakopita (spinach and feta) or Fig and mascarpone or Wild mushroom and Brie
- Cherry tomatoes stuffed with: Hummus or Tuna tonnato or Boursin (GF)

### *Salads* (locally sourced) (choose 1 salad or 1 soup)

- Arugula, shaved Parmesan, and lemon vinaigrette
- Baby greens with Feta, Craisins, candied walnuts and balsamic vinaigrette
- Clipped spinach with seasonal berries, Feta, candied walnuts & vinaigrette
- Mesclun greens with shaved fennel, sour cherry vinaigrette with toasted pistachio crusted goat cheese
- Iceberg wedge with bacon, tomato, and gorgonzola (or ranch) dressing
- Grilled romaine salad with grilled onions, grape tomatoes, chopped bacon, and ranch drizzle
- Baby greens with Gorgonzola, toasted walnuts, sliced pears & balsamic vinaigrette

- Caesar salad spears with crostini, creamy dressing, and shaved cheeses
- Baby spinach salad with fresh mushrooms, tomatoes, red onion & balsamic vinaigrette
- Rocket salad with baby greens and arugula, oranges, Feta & raspberry vinaigrette
- Native tomato and fresh mozzarella served over bed of greens drizzled with basil infused olive oil (August-end of September)
- Watermelon and arugula tossed with a light Italian dressing
- Garden salad with tomatoes, shredded carrots, Bermuda onions and cucumbers, tossed in a light Italian dressing

## Soups

- Harvest or Butternut bisque
- New England clam chowder
- Chilled gazpacho (traditional or watermelon feta)
- Creamy tomato shallot
- Wild mushroom

## Entrees

(Choose 3) 2 protein and 1 vegetarian)

*Served as a Duet (surf and turf) -or- Plated choice of -or- Family style -or- Buffet*

## Beef

- Delicious boneless braised short ribs- our house specialty
- Sliced filet mignon served with horse radish sauce, demi-glaze or Sambuca and caramelized onions
- Grilled flap steak (sirloin tip)- chimichurri or Italian spices
- Sliced NY strip steak - lemon pepper or chimichurri
- Prime rib (bistro cut) with thyme and rosemary with au jus -Slab cut add \$4 pp
- Beef tenderloin kabobs on rosemary skewer (add \$4 pp)
- Beef Bourguignon
- Grilled medallion filet mignon served with horseradish sauce or béarnaise or Cabernet demi-glaze or compound butter (add \$4 pp)
- Grilled herb-garlic New York strip steaks add \$4 pp

## Lamb

- 2 Grilled lamb chops served with a Cabernet demi-glaze (add \$8 pp)
- Grilled rosemary-garlic lamb loin with a rosemary au jus (add \$6 pp)
- 3 Grilled Frenched lamb lollipops served with a mint glaze (add \$8 pp)

## Pork

- Our famous Pork tenderloin Chinese 5 spice or cider seared

- Roasted Pork Loin: Garlic and rosemary, OR Ginger-jalapeño, OR Fennel and garlic OR Curry BBQ Or Island pineapple, OR cider reduction or honey mustard glaze
- Stuffed pork loin: Fresh mozzarella, roasted peppers & spinach OR Apricot, sausage stuffing OR Herbed bread stuffing
- Honey maple baked ham served with honey mustard or peach chutney
- Our famous whiskey pulled pork

## Chicken

- Grilled Statler Chicken Breasts: Lemon-basil, or Balsamic, or Rosemary & roasted garlic, or Maple teriyaki or Honey mustard or Tomato- Olivita or Jerk with mango glaze or Sesame mandarin
- Stuffed chicken breasts: Cordon Bleu with Chardonnay sauce or Broccoli & Vermont cheddar or Pancetta and provolone, or Sun-dried tomatoes, basil and Parmesan
- Roasted Stadler breast chicken with rosemary & roasted garlic (not suitable for duet)
- Chicken Marsala with mushrooms

## Turkey duck and other poultry options

- Rosemary - bourbon brined turkey breast
- Seasoned turkey breast with apple cranberry sauce
- Fall fruit & bread OR sausage and bread stuffed turkey roulade
- Pan seared duck breast 5 spice or zesty lemon and herb (add \$6 pp)
- Rosemary and garlic roasted, or wild rice stuffed Cornish hen 1/2 (not suitable for duet)

## Seafood

- Tequila-lime skewered shrimp
- Seared Sea Scallops with a light caper sauce
- Baked stuffed shrimp with our own clam or crab stuffing
- Shrimp scampi (with or without scallops) - best served with risotto
- Lobster pot pie (add \$5 pp)
- Grilled lobster tails - 2 (at MP)

## Fin Fish

- Salmon crusted with: Cloud Nine signature curry ginger or Lemon ginger or orange almond, Pistachio roasted garlic
- Grilled Salmon: Sesame teriyaki OR garlic & fresh herb sauce
- Warm smoked salmon with ginger-maple sauce
- Pepper dill poached salmon with green sauce
- Cod Provencal
- Lemon and Panko crusted cod
- Grilled mahi-mahi over braised greens with chopped grilled veggies (counts as vegetable side)
- Grilled mahi-mahi with mango salsa
- Stuffed sole with our crab stuffing OR spinach and lite lemon sauce
- Lemon thyme grilled swordfish (add \$8 pp)



- Grilled tuna steak topped with mango salsa (add \$8 pp)
- Tuxedo crusted seared tuna with a wasabi drizzle (add \$8 pp)
- Roasted sea bass over sautéed greens topped with warm tamarind-orange grilled veggies (add \$10 pp) OR creamy shallot tomato sauce (add \$10 pp)
- Grilled sea bass with roasted garlic, fresh herbs & spices (add \$10 pp)
- Panko crusted halibut steak on a boat of julienne vegetables (add \$10 pp)
- Seared halibut with green curry sauce (add \$10 pp)



## Vegetarian

- Stuffed colored pepper & Spanish potato torta with Spanish sauce
- Garden cannelloni -Ricotta and veggie stuffed-baked in our marinara
- Palm noodles "Carbonara" wild mushrooms, caramelized onions, fresh peas in a vegan marinara or alfredo cream sauce



- Vegetable pot pie with lemon cream sauce
- Veggie curry, jasmine rice with lentil mint salad
- Ratatouille with gremolata topping over couscous timbale
- Vegetable Napoleon (stacked grilled veggies with fresh mozzarella)
- Spinach & roasted pepper stuffed Portobello mushroom
- Vegetarian paella with artichokes, peppers, peas and saffron rice
- Stuffed Delicata squash with vegetarian bread & sherry stuffing with sundried cranberries or GF Quinoa (September-November only)

## Starch Sides

(Choose one)

- Traditional Mashed Potatoes: OR with roasted garlic OR carrots, OR sweet potatoes
- Season's best twice baked potatoes
- Smashed fried red potato
- Roasted fingerlings
- Roasted rosemary and garlic potatoes
- Warm French potato salad with tarragon and haricots verts
- Risotto or risotto cake
- Traditional White OR Farro rice pilaf
- Pilaf with grilled artichokes, roasted pepper, eggplant and roasted garlic
- Herbed barley pilaf with shiitake mushrooms
- Southwestern rice & corn
- Jasmine or Basmati rice

## Vegetable Sides

(Choose one)

- Seasonal grilled vegetables
- Seasonal roasted vegetables
- Summer ratatouille
- Autumn vegetables with butternut squash, parsnips, & golden beets
- Grilled asparagus
- Chili green beans
- Roasted brussels sprouts- fall season.
- Roasted Parmesan asparagus
- Poached asparagus with lemon shallot vinaigrette
- Vegetables a Limón (Sautéed seasonal veggies in a lemon sauce)
- Panko topped baked Parmesan tomato
- Tomato stuffed with grilled veggie pesto
- Summer squashes with lemon zest and basil
- Broccoli with sherry and mushrooms
- Tamarind-orange grilled vegetables
- Roasted masala cauliflower
- Autumn squashes
- Butternut and Bermudas
- Roasted pumpkin mash



*Dessert* – Includes locally roasted coffee and tea

### *Full cake*

Our delicious cakes have a natural butter cream frosting and light mousse filling. We have a gallery of designs to choose from and our favorite flavors are:

- Orange Dreamsicle
- Key lime
- Chocolate with chocolate mousse
- Chocolate with white chocolate mousse and fresh fruit
- Pistachio
- Tiramisu
- Carrot
- Red Velvet
- Lemon Raspberry
- Chai Mascarpone
- Aztec Chocolate
- Pumpkin chocolate chip (seasonal)



Or you can choose a *smaller 2 tier cutting* cake for pictures and ceremony and your choice of up to *2 of the following*:

- Home style cookies, brownies, and bars
- Lemon squares
- Mini cupcakes
- Fruit tarts
- Mini mousse cups- Key lime or Chocolate
- Assorted fruit and cream pies
- Mini cannoli
- Cream puffs
- Whoopsie pies
- Truffles
- Additional dessert choice: \$2-4 per person

Consider our candy or home style cookie bar for a yummy snack and favor. \$5.50 pp.

The hospitality suite is available 3 hours before the Lace Factory function starts for you to dress and freshen up in. It is available to you all night. Any earlier time will be billed at \$100 an hour or any part of an hour.

Personalization at The Lace Factory is encouraged. We have many great florists and photographers that we work with.

Have you thought about your entertainment professional? You will be credited back \$900 from your venue fee if you book with our exclusive music professional.) \*

The Cloud Nine Catering package at the Lace Factory is based on a 5-hour function. Music must end at 10 pm. **Guests will leave directly afterwards.**

Ceremony in the courtyard is included if within your 5-hour function. Extra half hour added to the beginning of your 5-hour function for ceremony only • \$6.00 per person plus tax and service fee  
Ceremony time does not allow for additional bar time.  
Our garden chairs outside for additional \$2 per chair. (Up to 125)

An extra half hour of reception time includes bar, service, and venues \$10.00 per person plus tax and service charge

An extra hour of reception includes bar, service, and venue \$18 per person plus tax and service charge

Any additional time added on must be completed by 10 pm.

Ceremony at the Deep River Landing

- Approximately \$200.00 upon approval from Town of Deep River plus the cost of a constable and rented chairs. Checks made out to Town of Deep River.

\*\* Offsite ceremony chairs set up from the rental company. Please contact Taylor Rental Westbrook 860-669-2832 CT Rental 860-347-4688

Cloud Nine and Lace Factory package is complete, however, we offer a few extras for your customization:  
Upgraded linens. Inquire for pricing.

## *Examples of Décor*

- Our vintage photo booth \$295 for the set up - you bring the cameras and film. Or we can provide cameras and film for an extra \$200
- Dividing panels \$75 each
- Sheer dividing wall \$300
- Our bistro lights in an X over the dance floor \$275

- Our Edison bulbs over the dance floor, escort table or long tables \$10 per light
  - Our petite bar outside for cocktail hour (personalized with your name) \$495 plus consumption
  - Ceiling Swags \$175 each or 6 for \$900
  - Chandeliers \$75-250 each Single bulb drop fixtures \$39
  - Our harvest ladder pre-hung for \$275-\$750(customized to your liking with Edison bulbs, fairy lights and greenery.)
- AND SO MUCH MORE!

The Lace Factory has 40 parking spaces and a parking attendant for your guests and your hired vendors (not our catering staff).  
If you require more spaces, arrangements must be made.

All pricing (other than venue rental) is subject to a 20% service charge and 7.35% CT sales tax.

Prices subject to change

Updated 01/30/23.